

Final Rule to Update School Lunches and Breakfasts

Child Nutrition Services Section
NC Department of Public Instruction

New Meal Pattern

Welcome to the first of many
training opportunities provided by the
Child Nutrition Services Section
on the New Meal Pattern

The power point presentation
is available on the
Child Nutrition Website

New Meal Pattern

Purpose of Today's Webinar:

- (1) To discuss components of the meal pattern that go into effect for the 2012 – 2013 school year
- (2) To review the meal components
- (3) To identify the new dietary specifications
- (4) To describe the new requirements for Offer versus Serve
- (5) To provide an overview of the Monitoring requirements
- (6) Discuss other issues

Congressional Action

- ▶ Several changes from proposed rule were required as result of Consolidated and Further Continuing Appropriations Act, 2012 (P.L. 112–55)
 - No maximum weekly limit on starchy vegetables (or other vegetable subgroups)
 - Evaluate studies on sodium intake/human health prior to implementing second and final sodium targets
 - Crediting of tomato paste
 - “Whole grain” definition

Milk Requirements

Fluid Milk

Meal Pattern	Breakfast Meal Pattern			Lunch Meal Pattern		
	GradesK-5 ^a	Grades6-8 ^a	Grades9-12 ^a	GradesK-5	Grades6-8	Grades9-12
Meal Pattern	Amount of Food ^b Per Week (Minimum Per Day)					
Fruits (cups) ^{c,d}	5 (1) ^e	5 (1) ^e	5 (1) ^e	2.5 (0.5)	2.5 (0.5)	5 (1)
Vegetables (cups) ^{c,d}	0	0	0	3.75 (0.75)	3.75 (0.75)	5 (1)
Dark green ^f	0	0	0	0.5	0.5	0.5
Red/Orange ^f	0	0	0	0.75	0.75	1.25
Beans/Peas (Legumes) ^f	0	0	0	0.5	0.5	0.5
Starchy ^f	0	0	0	0.5	0.5	0.5
Other ^{f,g}	0	0	0	0.5	0.5	0.75
Additional Veg to Reach Total ^h	0	0	0	1	1	1.5
Grains (oz eq) ⁱ	7-10 (1) ^j	8-10 (1) ^j	9-10 (1) ^j	8-9 (1)	8-10 (1)	10-12 (2)
Meats/Meat Alternates (oz eq)	0 ^k	0 ^k	0 ^k	8-10 (1)	9-10 (1)	10-12 (2)
Fluid milk (cups) ^l	5 (1)	5 (1)	5 (1)	5 (1)	5 (1)	5 (1)
Saturated fat (% of total calories)^{n,o}	< 10	< 10	< 10	< 10	< 10	< 10
Sodium (mg)^{n, p}	≤ 430	≤ 470	≤ 500	≤ 640	≤ 710	≤ 740
<u>Trans fat</u>^{n,o}	Nutrition label or manufacturer specifications must indicate zero grams of <u>trans</u> fat per serving.					

Fluid Milk

Changes Effective SY 2012–2013 for SBP & NSLP

- Allowable milk options include
 - Fat-free (unflavored or flavored)
 - Low-fat (unflavored only)
 - Fat-free or low-fat (lactose-reduced or lactose-free)
- Must offer at least two choices
- Does not alter nutrition standards for milk substitutes (e.g., soy beverages)
- Students *may* decline milk component under OVS
- Milk provisions also apply to children ages 3–4

Fruit and Vegetable Requirements

Fruits

Meal Pattern	Breakfast Meal Pattern			Lunch Meal Pattern		
	GradesK-5 ^a	Grades6-8 ^a	Grades9-12 ^a	GradesK-5	Grades6-8	Grades9-12
Amount of Food ^b Per Week (Minimum Per Day)						
Fruits (cups)^{c,d}	5 (1) ^e	5 (1) ^e	5 (1) ^e	2.5 (0.5)	2.5 (0.5)	5 (1)
Vegetables (cups) ^{c,d}	0	0	0	3.75 (0.75)	3.75 (0.75)	5 (1)
Dark green ^f	0	0	0	0.5	0.5	0.5
Red/Orange ^f	0	0	0	0.75	0.75	1.25
Beans/Peas (Legumes) ^f	0	0	0	0.5	0.5	0.5
Starchy ^f	0	0	0	0.5	0.5	0.5
Other ^{f,g}	0	0	0	0.5	0.5	0.75
Additional Veg to Reach Total ^h	0	0	0	1	1	1.5
Grains (oz eq) ⁱ	7-10 (1) ^j	8-10 (1) ^j	9-10 (1) ^j	8-9 (1)	8-10 (1)	10-12 (2)
Meats/Meat Alternates (oz eq)	0 ^k	0 ^k	0 ^k	8-10 (1)	9-10 (1)	10-12 (2)
Fluid milk (cups) ^l	5 (1)	5 (1)	5 (1)	5 (1)	5 (1)	5 (1)
Other Specifications: Daily Amount Based on the Average for a 5-Day Week						
Min-max calories (kcal) ^{m,n,o}	350-500	400-550	450-600	550-650	600-700	750-850
Saturated fat (% of total calories) ^{n,o}	< 10	< 10	< 10	< 10	< 10	< 10
Sodium (mg) ^{n, p}	≤ 430	≤ 470	≤ 500	≤ 640	≤ 710	≤ 740
<u>Trans</u> fat ^{n,o}	Nutrition label or manufacturer specifications must indicate zero grams of <u>trans</u> fat per serving.					

Fruits

- ▶ Fruits/vegetables separated; two components
- ▶ Daily serving at breakfast and lunch
- ▶ May select fresh, frozen without added sugar, canned in juice/light syrup, or dried
 - No more than half of per-meal fruit component may be juice
 - 100% juice only
 - $\frac{1}{4}$ cup of dried fruit = $\frac{1}{2}$ cup of fruit
 - Refer to Food Buying Guide which will be updated for crediting

Vegetables

Meal Pattern	Breakfast Meal Pattern			Lunch Meal Pattern		
	GradesK-5 ^a	Grades6-8 ^a	Grades9-12 ^a	GradesK-5	Grades6-8	Grades9-12
Amount of Food ^b Per Week (Minimum Per Day)						
Fruits (cups) ^{c,d}	5 (1) ^e	5 (1) ^e	5 (1) ^e	2.5 (0.5)	2.5 (0.5)	5 (1)
Vegetables (cups)	0	0	0	3.75 (0.75)	3.75 (0.75)	5 (1)
Dark green	0	0	0	0.5	0.5	0.5
Red/Orange	0	0	0	0.75	0.75	1.25
Beans/Peas (Legumes)	0	0	0	0.5	0.5	0.5
Starchy	0	0	0	0.5	0.5	0.5
Other	0	0	0	0.5	0.5	0.75
Additional Veg to Reach Total	0	0	0	1	1	1.5
Grains (oz eq) ⁱ	7-10 (1) ^j	8-10 (1) ^j	9-10 (1) ^j	8-9 (1)	8-10 (1)	10-12 (2)
Meats/Meat Alternates (oz eq)	0 ^k	0 ^k	0 ^k	8-10 (1)	9-10 (1)	10-12 (2)
Fluid milk (cups) ^l	5 (1)	5 (1)	5 (1)	5 (1)	5 (1)	5 (1)
Other Specifications: Daily Amount Based on the Average for a 5-Day Week						
Min-max calories (kcal) ^{m,n,o}	350-500	400-550	450-600	550-650	600-700	750-850
Saturated fat (% of total calories) ^{n,o}	< 10	< 10	< 10	< 10	< 10	< 10
Sodium (mg) ^{n, p}	≤ 430	≤ 470	≤ 500	≤ 640	≤ 710	≤ 740
Trans fat ^{n,o}	Nutrition label or manufacturer specifications must indicate zero grams of <u>trans</u> fat per serving.					

Vegetables

- ▶ Daily lunch serving reflects variety over week
- ▶ Vegetable subgroup weekly requirements for
 - Dark Green (e.g., broccoli, collard greens)
 - Red/Orange (e.g., carrots, sweet potatoes)
 - Beans/Peas (Legumes) (e.g., kidney beans, lentils, chickpeas)
 - Starchy (e.g., corn, green peas, white potatoes)
 - Other (e.g., onions, green beans, cucumbers)
 - Additional vegetables to meet 5 cup weekly total

Vegetables (cont'd)

- ▶ Variety of preparation methods available
 - Fresh, frozen, and canned products
 - USDA Foods offers a variety of no salt added or lower sodium products
- ▶ Changes in crediting of uncooked leafy greens
- ▶ Foods from the beans/peas (legumes) subgroup may be credited as a vegetable OR a meat alternate; may not offer one serving and count it toward both food components during the same meal.

DGA 2010

<http://www.cnpp.usda.gov/DGAs2010-PolicyDocument.htm>

For more information about vegetable subgroups, refer to:

- ▶ Chapter 4
- ▶ Table 5-2
- ▶ Appendix 7

Vegetable Subgroups

TABLE 5-2. USDA Food Patterns—Food Groups and Subgroups

Food Group	Subgroups and Examples
Vegetables	Dark-green vegetables: All fresh, frozen, and canned dark-green leafy vegetables and broccoli, cooked or raw: for example, broccoli; spinach; romaine; collard, turnip, and mustard greens.
	Red and orange vegetables: All fresh, frozen, and canned red and orange vegetables, cooked or raw: for example, tomatoes, red peppers, carrots, sweet potatoes, winter squash, and pumpkin.
	Beans and peas: All cooked and canned beans and peas: for example, kidney beans, lentils, chickpeas, and pinto beans. Does not include green beans or green peas. (See additional comment under protein foods group.)
	Starchy vegetables: All fresh, frozen, and canned starchy vegetables: for example, white potatoes, corn, and green peas.
	Other vegetables: All fresh, frozen, and canned other vegetables, cooked or raw: for example, iceberg lettuce, green beans, and onions.

Reminder! Portion size and component contribution are not always the same....

- ▶ 1 cup raw leafy greens provides $\frac{1}{2}$ cup vegetable component
- ▶ $\frac{1}{2}$ cup portion of a baked bean recipe MAY not provide $\frac{1}{2}$ cup of legumes if there are lots of added ingredients that take up volume – Yield test for accuracy!

Sample Fruit/Vegetable Menu

for grades 9-12

Monday	Tuesday	Wednesday	Thursday	Friday
<p>½ cup canned pineapple</p> <p>1 banana, 100 - 120 ct</p>	<p>1 fresh apple, 125 ct</p>	<p>½ cup canned diced peaches</p> <p>½ cup 100% fruit juice</p>	<p>½ cup canned diced pears</p> <p>1 box raisins, 1.3 oz</p>	<p>½ cup canned mixed fruit</p> <p>1 orange, 138 ct</p>
<p>½ cup green peas</p>	<p>2/3 cup portion of Cajun Pinto beans (using a recipe providing ½ cup beans)</p>	<p>Fresh veggie cup made with ¼ cup cucumber slices & ¼ cup celery sticks</p>	<p>Fresh salad made with 1 cup spinach</p>	<p>½ cup Potato Wedges (about 2 ¾ oz wt)</p>
<p>½ cup steamed carrots</p>	<p>½ cup shredded iceberg lettuce with ¼ cup diced tomato</p>	<p>½ cup corn</p>	<p>½ cup baked sweet potato (about 5 oz raw)</p>	<p>½ cup green beans</p>

Sample Fruit/Vegetable Menu for grades 9-12

Monday	Tuesday	Wednesday	Thursday	Friday
2/3 cup canned mixed fruit 120 ct tangerine (provides 3/8 cup)	1 fresh apple, 125 ct	1/2 cup canned peaches 1/2 cup 100% fruit juice	2 boxes raisins, 1.3 oz	1/2 cup canned pineapple 1 banana, 100 - 120 ct
1 1/2 cup tossed salad made with: 1 cup mixture of romaine lettuce and spinach, 1/4 cup shredded carrots, & 1/4 cup diced tomatoes	A large sized baked sweet potato that provides 3/4 cup of vegetable (approx 7.3 oz raw) 1/4 cup celery sticks	1 cup garden salad made with: 1/2 cup iceberg lettuce, 1/8 cup diced cucumbers, & 1/8 cup onion 1/2 cup mashed potatoes	2/3 cup portion of baked bean recipe providing 1/2 cup beans cole slaw recipe providing 1/2 cup shredded cabbage	1/2 cup corn 1/2 cup green beans

Take away messages...

- ▶ Plan menus carefully.
- ▶ Review recipes and make adjustments to component contributions as needed.
- ▶ Yield test recipes.
- ▶ Train employees to follow recipes exactly as written to avoid leaving out important ingredients that may contribute to a vegetable subgroup.
- ▶ Emphasize correct portion sizes to meet the component contribution.
- ▶ Train managers about acceptable substitutes within the subgroups.

Contact your SMI Consultant for

- ▶ More information about yield testing recipes
- ▶ Help with portion sizes vs. component contributions
- ▶ Questions about meal components and crediting
- ▶ Other menu planning needs

Grain Requirements

Grains

	Breakfast Meal Pattern			Lunch Meal Pattern		
	GradesK-5 ^a	Grades6-8 ^a	Grades9-12 ^a	GradesK-5	Grades6-8	Grades9-12
Meal Pattern	Amount of Food ^b Per Week (Minimum Per Day)					
Fruits (cups) ^{c,d}	5 (1) ^e	5 (1) ^e	5 (1) ^e	2.5 (0.5)	2.5 (0.5)	5 (1)
Vegetables (cups) ^{c,d}	0	0	0	3.75 (0.75)	3.75 (0.75)	5 (1)
Dark green ^f	0	0	0	0.5	0.5	0.5
Red/Orange ^f	0	0	0	0.75	0.75	1.25
Beans/Peas (Legumes) ^f	0	0	0	0.5	0.5	0.5
Starchy ^f	0	0	0	0.5	0.5	0.5
Other ^{f,g}	0	0	0	0.5	0.5	0.75
Additional Veg to Reach Total ^h	0	0	0	1	1	1.5
Grains (oz eq)	7-10 (1)	8-10 (1)	9-10 (1)	8-9 (1)	8-10 (1)	10-12 (2)
Meats/Meat Alternates (oz eq)	0 ^k	0 ^k	0 ^k	8-10 (1)	9-10 (1)	10-12 (2)
Fluid milk (cups) ^l	5 (1)	5 (1)	5 (1)	5 (1)	5 (1)	5 (1)
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Min-max calories (kcal) ^{m,n,o}	350-500	400-550	450-600	550-650	600-700	750-850
Saturated fat (% of total calories) ^{n,o}	< 10	< 10	< 10	< 10	< 10	< 10
Sodium (mg) ^{n, p}	≤ 430	≤ 470	≤ 500	≤ 640	≤ 710	≤ 740
<u>Trans fat</u> ^{n,o}	Nutrition label or manufacturer specifications must indicate zero grams of <u>trans</u> fat per serving.					

Grains: Lunch

- ▶ Schools must offer daily and weekly serving ranges of grains at lunch
 - Maximums and minimums
- ▶ Initially, at least half of grains offered during week must be whole grain-rich (SY 2012–13)
- ▶ Beginning in SY 2014–15, all grains offered must be whole grain-rich
 - “Whole grain-rich” foods must contain at least 51 percent whole grains

Criteria for Whole Grain–Rich Foods

- ▶ Meet serving size requirements in Grains/Breads Instruction and
- ▶ Meet at least one of the following
 1. Whole grains per serving must be ≥ 8 grams
 2. Product includes FDA's whole grain health claim on its packaging
 3. Product ingredient listing lists whole grain first (HUSC criteria)

HUSSC Whole Grain Criteria

- ▶ Group A: Food products with whole grain(s) as the **primary ingredient** by weight
- ▶ Group B: Food products with whole grain(s) as the primary **grain ingredient** by weight

Listing “whole-grain” first.....

- ▶ 1. Non-mixed dishes (breads, cereals):
whole grains must be the primary ingredient
by weight (listed first)
- ▶ 2. Mixed dishes (pizza, corn dogs, etc.)
whole grains must be the primary grain
ingredient by weight (whole grain is the first
grain ingredient in the list)

Breads prepared by the school...

- ▶ Recipe is used as basis of calculation
- ▶ Determine whether the total weight of whole grain ingredients exceeds the total weight of non-whole grain ingredients



Formulated Grain–Fruit Products

- ▶ Cannot be used to meet a combination of grain and fruit components at breakfast
- ▶ Consist of (1) grain–type products that have grain as the primary ingredient, and (2) grain–fruit type products that have fruit as the primary ingredient
- ▶ Heavily fortified, high in solid fats and added sugars (e.g., fortified pastries)

(Does not apply to granola bars or fortified cereals or cereals with fruit)

Other Grain Component Issues

- ▶ Grain-Based Desserts
 - Only two creditable grain-based desserts allowed at lunch per school week
 - These items are major source of solid fats and added sugars, per DGA 2010
- ▶ Cost and Availability Concerns
 - Important to note that many whole grain options available in USDA Foods: brown rice, whole grain pasta, oatmeal, etc.

Take away message on Grains for 2012-13

- ▶ SBP: No changes in Meal Pattern
- ▶ NSLP: Daily required servings
Weekly minimum /maximums
At least half of all grains must be
whole-grain rich
Know what *whole-grain rich* means

Meat/Meat Alternate Requirements

Meat/Meat Alternates

Meal Pattern	Breakfast Meal Pattern			Lunch Meal Pattern		
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Starchy^f	0	0	0	0.5	0.5	0.5
Other^{f,g}	0	0	0	0.5	0.5	0.75
Additional Veg to Reach Total^h	0	0	0	1	1	1.5
Grains(oz eq)ⁱ	7-10 (1) ^j	8-10 (1) ^j	9-10 (1) ^j	8-9 (1)	8-10 (1)	10-12 (2)
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Other Specifications: Daily Amount Based on the Average for a 5-Day Week						
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<u>Trans</u> fat^{n,o}	Nutrition label or manufacturer specifications must indicate zero grams of <u>trans</u> fat per serving.					

Meat/Meat Alternate

Meat/Meat Alternate (M/MA)	1.5 – 2 oz eq. (daily minimum)	<p>Daily minimum and weekly ranges:</p> <p>Grades K-5: 1 oz eq. min. daily (8-10 oz weekly)</p> <p>Grades 6-8 : 1 oz eq. min. daily (9-10 oz weekly)</p> <p>Grades 9-12 : 2 oz eq. min. daily (10-12 oz weekly)</p>
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Monday	Tuesday	Wednesday	Thursday	Friday
Baked Chicken Breast (2 oz)	Veg. Beef Soup (2 oz)	3 Bean Chili w/ Chicken (3 oz)	Pizza (2oz)	Spaghetti w/ meat sauce (2oz)

Meat/Meat Alternate

- ▶ Meat component must be served in a main dish or in a main dish and only one other food item.
- ▶ Schools without daily choices in this component may not serve same form of M/MA more than 3 times in a week
- ▶ May supplement with other M/MA to meet full requirement

Meat/Meat Alternate

What counts as an ounce equivalent in the Protein Foods Group?

In general, 1 ounce of meat, poultry or fish, $\frac{1}{4}$ cup cooked beans, 1 egg, 2 tablespoons of peanut butter, or $\frac{1}{2}$ ounce of nuts or seeds can be considered as 1 ounce equivalent from the Protein Foods Group.

Meat/Meat Alternate

Protein
B Vitamins
Vitamin E
Fe, Zn, Mg



Lean & Extra Meat,
Nuts, Seeds, Beans,
Peas, Seafood,
Poultry, Fat-Free
& Low-Fat Milk Prod.

Meat/Meat Alternate

Dietary Specifications

- ▶ Calorie Ranges
 - Grades K–5 (550–650)
 - Grades 6–8 (600–700)
 - Grades 9–12 (750–850)
- ▶ Saturated Fat – <10% of total calories from sat fat
- ▶ Sodium
- ▶ Trans Fat– Zero grams

Dietary Specifications, Menu Planning Approach, Established Grade Groups

Menu Planning Approach Changes

- ▶ Food-Based Menu Planning approach for all grade groups
 - NSLP operators must use FBMP
 - Beginning SY **2012-2013** ←



Established Age/Grade Groups

- ▶ Same grade groups for NSLP and SBP
 - K–5
 - 6–8
 - 9–12
- ▶ Changes for NSLP must be implemented for the 2012–13 SY
- ▶ No customization allowed



Dietary Specifications


- ▶ Nutrient Standards for School Meals

Four Dietary Specifications

- ▶ Weekly average requirements
 - Calories
 - Sodium
 - Saturated fat
- ▶ Daily requirement
 - Trans fat



Calorie Ranges

- ▶ Minimum and maximum calorie (kcal) levels
 - Average over course of the week
- ▶ Effective SY **2012–13** for NSLP 

GRADES	LUNCH (kcal)	BREAKFAST (kcal)
K–5	550–650	350–500
6–8	600–700	400–550
9–12	750–850	450–600

Saturated Fat

- ▶ Limit saturated fat
 - Less than 10 percent of total calories
 - Same as current regulatory standard
- ▶ No total fat standard
 - Change from existing requirements

Trans Fat

- ▶ New trans fat restriction
- ▶ Nutrition label or manufacturer's specs must specify zero grams of trans fat per serving (less than 0.5 gram per serving)
 - Begins SY 2012–2013 for NSLP ←
- ▶ Naturally-occurring trans fat excluded
 - e.g., beef, lamb, dairy products
 - KNOW YOUR PRODUCTS!!



Sodium Reduction Efforts

- ▶ GRADUAL reduction
- ▶ Intermediate targets:
 - Target 1: SY 2014–15
 - Target 2: SY 2017–18
 - Target 3: SY 2022–23
- ▶ NO targets set for 12–13 SY



State Agency Responsibility for Nutrient Analysis during an SMI Review

- ▶ State Agency must conduct weighted nutrient analysis
- ▶ Calories, sat fat, trans fat, and sodium
- ▶ Grades K and above
- ▶ As planned
- ▶ Combined analysis of breakfast and lunch is NOT allowed



Offer vs. Serve

Offer Versus Serve

- ▶ For a reimbursable meal
 - Student must select fruit component OR vegetable component
 - Student may select ½ cup serving under OVS
 - Full component MUST be offered to student

Offer Versus Serve

- ▶ Under OVS, student may decline
 - Two food components at lunch
 - Same as current OVS in food-based menu planning
 - Remember...Students must select at least ½ cup fruit or vegetable component

Monitoring

- ▶ Rule implementation/reimbursement timeline
 - Spring 2012
 - Interim six cent reimbursement provision in administrative review requirements
 - SY 2012–2013
 - Final year of current 5–year review cycle
 - SY 2013–2014
 - 3–year cycle for administrative reviews begins
 - Applies to lunch and breakfast
 - Weighted nutrient analysis
 - SBP Assessment based on phase-in of new requirements

Meal Record Reviews

- ▶ Administrative review will use records for 1-week meal period
 - No change from current practice
 - Modified from proposed rule (2 weeks worth of menus reviewed) in consideration of increased burden from shortened review cycle

Ensuring Compliance

- ▶ Immediate focus on technical assistance and corrective action
 - USDA assisting with implementation
- ▶ Compliance remains expected
 - Immediate fiscal action if a food component is missing (as currently done)

Ensuring Compliance

- ▶ Fiscal Action required for unresolved, repeat violations of
 - Vegetable subgroup requirement
 - Milk type requirement
- ▶ SAs have discretion to take fiscal action for repeat violations of
 - Food quantity
 - Whole grain requirement
 - Dietary specifications (calories, sodium, saturated fat, trans fat)

Six Cent Reimbursement Increase

- ▶ Provision of the Healthy, Hunger-Free Kids Act
- ▶ Anticipate a Proposed/Interim Rule to be published in March, 2012
- ▶ Criteria for determining eligibility has not been specifically identified at this time
- ▶ All SFAs must receive prior certification to be eligible for the additional six cents
- ▶ Funding should be available to SFAs with the November 2012 claim for reimbursement

SMI Requirements

- ▶ The elements of the CRE and SMI reviews will be combined into one “Administrative Review”
- ▶ SMI requirements will be included in the area of “Performance Standard 2” (PS2)
- ▶ PS2 violations require the State Agency to take fiscal Action
- ▶ The NCDPI is committed to providing training and technical assistance before discussing fiscal action

Twice Yearly Nutrient Analysis

- ▶ The twice yearly nutrient analysis will remain a requirement since it is a State requirement
- ▶ The nutrient analysis will remain a critical menu planning tool to assist SFAs in achieving the dietary specifications for calories, sodium, saturated fat and trans fat
- ▶ The nutrient analysis will also be a key public relations tool as it focuses on the nutritive value of the school meal...not just what is not in the school meal

Future Training Opportunities

The Child Nutrition Services Section will provide additional training opportunities as soon as possible

- ▶ Webinars
- ▶ Policy Updates
- ▶ Child Nutrition Weekly Updates
- ▶ Training sessions through the Child Nutrition Leadership Academy
- ▶ Other venues

Our commitment to You

- ▶ To keep you informed of any updates relative to the new meal pattern
- ▶ To provide training and technical assistance to support and assist you in achieving the goals
- ▶ To partner with other stakeholders to provide additional resources to assist with the transition
- ▶ To work together with you to move forward with this and other rules

Our commitment to You

- ▶ To provide you with accurate responses to questions that are consistent with USDA's interpretation of the regulations
- ▶ NCDPI has formally requested that USDA establish key criteria (as opposed to leaving this responsibility to the State Agencies) to ensure consistency throughout the country
- ▶ To listen to your suggestions for resources, and where possible, provide resources to assist you in implementation and training.

Please take a moment to
complete the Survey to
provide us with
valuable feedback

Thank you for your
participation in today's
Webinar

Do you have questions?